The Gastronomic Congress Andalucía Sabor will dedicate a space to the auxiliary industry

The Gastronomic Congress Andalucía Sabor, which is held in the framework of the Andalucía Sabor Fair, incorporates as a novelty in 2017 an exhibition area dedicated to the auxiliary industry in the field of gastronomy. In addition, this event, which will take place at the Palacio de Congresos de Sevilla (Fibes) from 25th to 27th September, will also feature for the first time a new space called 'Encounters with the chef', which will give participants the opportunity to have a direct contact with the speakers that make up the program of this sixth edition.

> The exhibition area for auxiliary industries and services of gastronomy will bring together equipment and services companies for hospitality, hospitality industry, specialized media of the sector or vending machines

Likewise, entities dedicated to gastronomic tourism and the promotion of agri-food and fishery products will also be represented. *Access to this area will be free for both conference attendees*

and visitors to the fair.

For his part, 'Meetings with the chef' will allow the congressman to share experience and be further nourished by the knowledge of the cooks who participate in the event through an agenda of meetings. This initiative will add value to an event that is a true benchmark for the sector. Not in vain, already in the last edition had more than 700 attendees.

Gastronomic Workshops

Another of the attractions of the Andalucía Sabor 2017 Congress is the creation of a gastronomic classroom *with a dozen workshops that will address, among other things, the methods of selection and elaboration of wine charts and the professional tasting of extra virgin olive oils and beers Artisans, as well as the pairing of this last drink with Andalusian artisan cheeses.*

> The Gastronomic Hall will host live cooking workshops and activities focused on the importance of betting on gastronomic excellence for hotel chains or the design and elaboration of menus for restaurants and hotels, including information on food intolerances

The Congress, for this, extends its duration in a day with respect to the edition of 2015. *Therefore, during three days, the first two will be held, in the morning and afternoon; And the third, in the morning.*

The main objective of this new appointment is to value the quality agri-food and fishery products, as well as the gastronomic heritage of Andalusia in the field of tourism. This issue directly connects with the UN declaration of 2017 as the International Year of Sustainable Tourism for Development. *Linking the gastronomic wealth with the tourism of the autonomous community emerges, in this sense, as a way of success to take advantage of the synergies between two economic sectors.*

Source: Ministry of Agriculture, Fisheries and Rural Development of the Junta de Andalucía

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